Tossed Salad C010

Number of Servings: 10 (45 g per serving)

Amount	Measure	Ingredient
9 1/2	oz	Lettuce, iceberg, shredded
3 1/4	oz	Carrots, fresh, grated
1 1/2	oz	Cabbage, red, fresh, shredded
1 1/4	OZ	Celery, fresh, diced
3/8	OZ	Peppers, bell, green, sweet, fresh, chod

Nutri Serving Size						
Servings Per Container						
Amount Per Ser						
Calories 10 Calories from Fat 0						
T-4-1 F-4 0-		% D	aily Value* 0%			
Total Fat 0g						
Saturated Fat 0g 0%						
Trans Fat 0g						
Cholesterol 0mg						
Sodium 15mg 1%						
Total Carbohydrate 2g 1%						
Dietary Fiber 1g 4%						
Sugars 1g						
Protein 0g						
h 415 1 A - O.E.	0.7	Vitamin	0.00/			
Vitamin A 35			C 8%			
Calcium 0%	•	Iron 0%				
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:						
depending on you	ur calorie r Calories:		2.500			
Total Fat	Less than		80g			
Saturated Fat			25g			
Cholesterol Sodium	Less than Less than		300mg 2.400mg			
Total Carbohydra		300g	375g			
Dietary Fiber		25g	30g			

Nutrients per serving

Instructions

Prepare vegetables as described and combine.

Serve 1/2 c/serving

May serve larger serving adjusting amounts of ingredients and recipe yield. In Choice Menu #44 serve with 1 T. Orange Vinegarette Dressing.

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Storing:

- Store refrigerated left overs at an internal temperature of 32 - 36 F.

Cooling:

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

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